

DINNERLY



Speedy Beef Mie Goreng with Fried Shallots



25 minutes



2 Servings

Taking its cue from two classic Indonesian dishes, mie goreng and nasi goreng, our riff combines beef and egg noodles in a 'warm but won't blow your head off' spice paste. Keep it cool with cucumber batons.

WHAT WE SEND

- 1 Lebanese cucumber
- 1 carrot
- 150g egg noodles ^{1,3}
- beef mince
- 40g nasi goreng paste
- 10g fried shallots ¹

WHAT YOU NEED

- 2 tsp soy sauce ⁶
- 1 tsp honey
- 3 tsp vegetable oil
- 2 eggs ³

TOOLS

- medium saucepan
- julienne peeler or box grater
- medium deep frypan
- small frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 835kcal, Fat 37.1g, Carbs 76.6g, Proteins 53.5g



1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Halve the **cucumber** crosswise, then cut into thin batons. Shred the **carrot** using a julienne peeler or coarsely grate with a box grater. Combine **2 tsp soy sauce**, **1 tsp honey** and **1 tbs water** in a bowl.



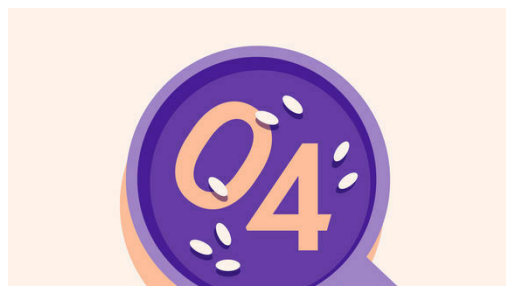
2. Cook noodles

Cook the **noodles** in the pan of boiling water for 2 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking.



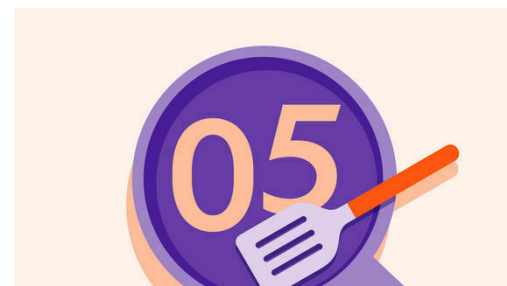
3. Fry beef

Meanwhile, heat **1 tsp vegetable oil** in a medium deep frypan over high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **nasi goreng paste** (see Make it yours) and cook, stirring, for 30 secs. Add the **carrot** and cook for 1-2 mins until tender. Add the **noodles** and **sauce mixture** and stir to combine. Remove the pan from the heat.



4. Fry eggs

Heat **2 tsp vegetable oil** in a small frypan over medium heat. Crack **2 eggs** into the pan and cook for 3-4 mins until just set or cooked to your liking. Remove the pan from the heat.



5. Serve up

Divide the **beef noodles** and **cucumber** among bowls. Top with the **fried eggs** and scatter over the **fried shallots**. Enjoy!



6. Make it yours

Nasi goreng paste gives a lovely flavour to the dish but it does have a chilli kick. If you don't like too much heat, reduce by half or to taste.